

InterContinental Milwaukee Wedding Information

Our Banquet Captain and Catering Manager will greet you upon arrival and will be there for you throughout your special day.

Intercontinental Milwaukee will provide one complimentary night stay for the Bride and Groom in one of our eloquently upgraded rooms.

Special sleeping room rates for relatives and friends. (Rates are subject to change according to particular date and availability.)

The InterContinental Milwaukee is proud to offer a choice of four menu packages....

A wedding package to include all food and beverage selections incorporated into one per person price OR select from our incredible banquet menus where all prices are a la carte.

All menu prices will be guaranteed 7 days prior to your wedding date. All prices are subject to 20% service charge (gratuity) and 5.85% sales tax.

There will be a minimal \$150.00 handling fee for any "Homemade" sweets delivered to the hotel that require items to be trayed. If sweets arrive pre-trayed, the additional fee will not apply.

Elegant romantic areas are available to take your lasting unforgettable pictures.

The InterContinental Milwaukee offers two luxurious ballrooms to host your reception:

The Grand Salon accommodates 150 to 400 guests.

The Lobby Salon accommodates up to 120 guests.

Ask our catering staff about our food and beverage minimum requirements.

The Hotel requires a \$1,000 deposit at the time of booking. Final payment in addition to the number of guaranteed guests is due 3 business days prior to the reception.

POLICY STATEMENT FOR BANQUET EVENTS

BANQUET MENUS

Menu selections, room arrangements and other details pertinent to your function should be submitted to the Catering Department at least 21 days prior to your function date. Our Menus are designed to suit all of your needs. Our team of culinary experts strives to provide you our guests with the local and international regions best and seasons freshest products available.

GUARANTEE

The Catering Office should be notified of your expected attendance by no later than 10am three business days prior to your function. If no final guarantee is received, we will consider the number indicated on the original arrangements to be correct. The guarantee is not subject to reduction after this three day deadline. A \$25.00 service charge will be applied to each plated food function if attendance is 20 persons or less.

SPECIAL CATERING SERVICES

Arrangements may be made through the Catering Office for the purchase of fresh floral arrangements and centerpieces. We would also be pleased to assist you with special theme decorations, entertainment and ice carvings. If gift bags are provided to guests checking into hotel a \$3.00 delivery fee per bag will be assessed for package delivery through our in house bell staff.

DECORATIONS

Decorations or displays brought into the hotel by the guest must be approved prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, windows or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. Clean up fees will apply for certain decorations. The client agrees to be responsible for any damages done to the function room or any other part of the hotel by the client, their guests, employees, independent contractors or others under their control.

AUDIO VISUAL EQUIPMENT AND SERVICES

We will be pleased to arrange for any audio visual requirements for your function, using state-of-the-art equipment from our in-house audio visual company *PSAV®*. Charges will apply if any outside audio visual equipment is brought into your meeting space through our company or an outside company. The hotel has an exclusive contract with *PSAV® Presentation Services* for audio visual services. Audiovisual equipment contracted outside of the hotel must be removed immediately following the conclusion of the event. The hotel and *PSAV® Presentation Services* assume no responsibility for services contracted outside of the hotel. An electrical fee will be applied to the usage of any electrical outlets used during the entirety of the contracted space rental. In house technical services rendered for outside audio visual equipment will incur an additional fee.

2

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Price subject to change without notice.

InterContinental Milwaukee 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686

February 2009

FUNCTION ROOMS

Function rooms are assigned by the guaranteed minimum number of people anticipated. Room rental fees are applicable at the time of the booking. We reserve the right to change groups to a room suitable for the functions if the attendance decreases or increases.

BEVERAGE SERVICE

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales and service are regulated by the Wisconsin State Liquor Commission. The hotel, as a licensee, is responsible for the administration of these regulations. It is our policy, therefore, that no alcoholic beverage may be brought into the hotel. The hotel reserves the right to change from a host or cash bar to a cocktail server if the count falls below 25 people. If a group requests additional bartenders over and above the standard of 1 bartender per 75-100 guests,

- Hosted Bars – Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.
- Cash Bars - Guests purchase their drinks individually at the bar. Prices include tax and gratuity.
- Bartenders – The hotel staffs one bartender for every 75 guests. A bartending fee of \$95.00 per bartender will apply for cash bars, or if a bar is requested for groups of less than 75 guests or if additional staffing is required. There will be a charge assessed for each additional bar that falls short of a \$300.00 minimum revenue generated per bar during the specified time period.

FOOD SERVICE

The InterContinental Milwaukee is responsible for the quality and freshness of the food served to our guests. Due to State & City health regulations, all food served at the InterContinental Milwaukee must be prepared by our culinary staff. In the event that items are brought in to the hotel, additional service charges, cutting fees, display charges, or corkage fees will apply. Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops. Hors d'oeuvres reception and buffet food service is limited to 1 ½ hours. In the event we allow the group to bring food or beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness, or price of food and beverage items brought into the hotel. Service staff levels are at the discretion of the hotel and may incur additional service charges if deemed necessary. General Service levels include 1 server per 25-30 guests for breakfast and lunch service and 1 server per 20-25 guests at dinner service. Any additional service staff will incur a \$95.00 + gratuity per server fee.

Hours of Service:

- Breakfast 6:30am-11am
- Lunch 11am-4pm
- Dinner 4pm-11pm

3

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February 2009

SHIPPING AND RECEIVING

Packages for meetings and conventions may be delivered to the hotel no more than four working days prior to the date of the meeting and the hotel must have prior notification of any packages being delivered. There will be additional storage fees assessed for any packages that arrive to the hotel's property prior to the four day allowance. The following information should be included on all packages:

- Conference or Function Name
- Hotel Contact
- Client's Name
- Date of Function

Any alternative arrangements are to be approved by the hotel. Guests/exhibitors are responsible for return shipping costs and methods for all packages. Pricing is subject to change based on individual packaging needs.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise, food and beverage, and personal articles brought into the hotel, items left unattended or left behind at the conclusion of the function. With adequate notice, we will be pleased to provide additional security for equipment or merchandise. You will be responsible for any damages done to the facilities during your event. The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received prior to dinner. At the hotels discretion parties may be subject to additional security needs at client's expense.

BILLING

We ask that the proper credit be established at least 30 days prior to any function. The hotel reserves the right to request a full or partial payment prior to the functions. If you wish to be direct billed to your organization, a minimum of \$1,500.00 must be spent in food, beverage, room rental and guest rooms.

PRICES

There will be an applicable service charge of 20% and a sales tax of 5.85% on all food and beverage items. Prices are subject to change with guaranteed pricing 7 days prior to the date of the event. Additional labor fees may be applied if you do not meet the required number of people for a buffet. We will serve a buffet below the minimum number; however; an additional fee per person below the minimum will be applied.

PARKING

InterContinental Milwaukee has parking available at prevailing rates. The Milwaukee Center garage is owned and operated by Inter Parking. For groups who request a parking pass to which all charges are to be direct billed there will be a 10% fee assessed to the parking passes.

~The InterContinental Wedding Packages~

For your Special Day, choose from the following.....

The "Beginnings" Package

International & Domestic Cheese Display with Fresh Fruit & Assorted Crackers

Garden Fresh Vegetable Crudite with Creamy Herb Dip

Champagne Toast

Selection of Entrée

After Dinner Mints

The "New Beginnings" Package

International & Domestic Cheese Display with Fresh Fruit & Assorted Crackers

Garden Fresh Vegetable Crudite with Creamy Herb Dip

One Hour of Open Bar Service

Champagne Toast

Selection of Entrée

After Dinner Mints

5

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February 2009

The "Celebration" Package

International & Domestic Cheese Display with Fresh Fruit & Assorted Crackers

Garden Fresh Vegetable Crudite with Herb Dip

Selection of 2 Hot Hors D'oeuvres

One Hour of Open Bar Service

Champagne Toast

Wine Service with Dinner (1 glass)

Selection of Entrée

After Dinner Mints

The "Forever Romance" Package

International & Domestic Cheese Display with Fresh Fruit & Assorted Crackers

Garden Fresh Vegetable Crudite with Herb Dip

Selection of 2 Hot Hors D'oeuvres

Four (4) Hours of Open Bar Service

Champagne Toast

Selection of Entrée

Wine Service with Dinner (2 glasses)

Intermezzo Course (Housemade Sorbet)

After Dinner Mints

6

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February 2009

The "Ultimate InterContinental" Wedding

International Cheese & Fruit Display with Assorted Crackers

Fresh Vegetable Crudite served with Herb Dip

Selection of 2 Hot Hors D'oeuvres

Five (5) Hours of Open Bar Service

Champagne Toast

Selection of Entrée from the Combination Plate

Wine Service throughout Dinner

Intermezzo Course (Housemade Sorbet)

Viennese Sweets Display

After Dinner Mints

2 Night Honey Moon in Grand Geneva

\$200 per person

7

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February 2009

Wedding Package Enhancements

To customize your Wedding Package, the following items may be added at an additional cost:

- ❖ **Continental Coffee Service**
includes Sugar Cubes, Dark Chocolate Shavings, Whipped Cream, Cinnamon Sticks and Orange Zest.
(ask about flavored coffees) at \$6.00 Per Person ++
- ❖ **Miniature Sweets Table**
Seasonal Fruit Display, Chocolate Dipped Strawberries, Worldly Chocolates & Assorted Petite French Pastries, Petit Fours and Coffee Station at \$19.00 Per Person ++
- ❖ **Intermezzo Course** (Housemade Sorbet) at \$2.00 Per Person ++
- ❖ **Martini Bar** Serving the finest selection of Vodka & Gin Martini's based on consumption of \$8.00 Per Drink ++
- ❖ **Wine Served with Dinner**
(Choice of Chardonnay, Cabernet Sauvignon or Merlot) at \$6.00 Per Person ++
- ❖ **Enhance your Wedding Cake**
Served on a Painted Plate with Raspberry, Chocolate or Strawberry Sauce at \$1.00 Per Person ++
- ❖ **Cordials and After Dinner Drinks**
can be added to your beverage arrangements at \$7.00 Per Drink ++
- ❖ **Ice Carvings**
orchestrated by our Executive Chef are available upon request
(Cost based upon type and size of sculpture)
- ❖ Ask your Catering Coordinator about assistance in arranging any of the following:
 - Specialty Linens and Chair Covers
 - Charger Plates
 - Gift Baskets or Amenities for Guests

****All Wedding Packages Include:**

White Glove Service

All Cake Cutting and Bartender fees will be waived

Complimentary Grand King Room for Wedding Night**

8

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February 2009

Dinner Entrees

This section has been designed to let you customize your options. The prices include your salad, one sauce, base starch and base vegetable. Pricing also includes warm rolls with butter, Columbian roast coffee, decaffeinated coffee, specialty herbal teas in addition to the cut and service of your wedding cake as dessert.

Proteins

Chicken	"beginnings"	"new beginnings"	"celebration"	"forever romance"
Roasted Organic				
Chicken	\$41.00	\$59.00	\$71.00	\$102.00
Chicken Wellington	\$44.00	\$62.00	\$74.00	\$105.00
Wisconsin Duck Breast	\$43.00	\$61.00	\$73.00	\$104.00
Herb Marinated				
Cornish Hen	\$44.00	\$62.00	\$74.00	\$105.00
Steaks				
Filet Mignon of Beef	\$59.00	\$77.00	\$89.00	\$120.00
12 oz New York Strip	\$56.00	\$74.00	\$86.00	\$117.00
16 oz Pork Chop	\$50.00	\$68.00	\$80.00	\$111.00
Short Ribs	\$50.00	\$68.00	\$80.00	\$111.00
14 oz Boneless Ribeye	\$57.00	\$75.00	\$87.00	\$118.00
8 oz Flat Iron	\$50.00	\$68.00	\$80.00	\$111.00
Lamb Chops	\$61.00	\$79.00	\$91.00	\$122.00
Fin Fish				
Grilled Scottish				
Salmon	\$43.00	\$61.00	\$73.00	\$104.00
Grilled Mahi-Mahi	\$44.00	\$62.00	\$74.00	\$105.00
Grilled Swordfish	\$44.00	\$62.00	\$74.00	\$105.00
Pan Roasted Lake				
Superior White Fish	\$41.00	\$59.00	\$71.00	\$102.00
Roasted Chilean				
Sea Bass	\$49.00	\$67.00	\$79.00	\$110.00
Shellfish				
Pan Seared Scallops	\$45.00	\$63.00	\$75.00	\$106.00
Jumbo Shrimp Scampi	\$45.00	\$63.00	\$75.00	\$106.00

****King Crab Legs and Australian Lobster Tail are available at Market Pricing – ask your catering manager for details.**

Dinner Entrees (con't)

This section has been designed to let you customize your options. The prices include your salad, one sauce, base starch and base vegetable. Pricing also includes warm rolls with butter, Columbian roast coffee, decaffeinated coffee, specialty herbal teas in addition to the cut and service of your wedding cake as dessert.

Combination	"beginnings"	"new beginnings"	"celebration"	"forever romance"
Filet and Shrimp	\$75.00	\$93.00	\$105.00	\$136.00
Filet and Salmon	\$72.00	\$90.00	\$102.00	\$133.00
Filet and Chicken	\$71.00	\$89.00	\$101.00	\$132.00
 Vegetarian				
Roasted vegetable barley risotto	\$43.00	\$61.00	\$73.00	\$104.00
Penne Rigate Pasta	\$41.00	\$59.00	\$71.00	\$102.00
Rosemary Polenta Cake	\$44.00	\$62.00	\$74.00	\$105.00

Sauces Selections:

please choose only one sauce for the above protein selections.

Red Wine Demi Glace	Rosemary Chicken Jus
Caramelized Shallot Cream	Dried Cherry-Apple Sauce
Wild Mushroom Demi Glace	Miso Glaze
Citrus Chive Buerre Blanc	Saffron – Fennel Sauce
Brandied Peppercorn Cream	Whole Grain Mustard Jus

Starch Selections:

Base Selection:

Wild Rice Pilaf
Roasted Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Spiced Sweet Potato Mash

Upgrade Your Selection:

\$2.50/person
Herb Risotto
Roasted Fingerling Potatoes
Three Cheese Gratin Potatoes
Black Truffle Mashed Potatoes

Vegetable Selections:

Base Selection:

Green Beans
Wisconsin Maple Glazed Carrots
Steamed Broccoli
Sautéed Mushrooms

Upgrade Your Selection:

\$4.50/person
Baby Vegetable Medley
Asparagus or Ratatouille
Sautéed Spinach

~Salads~

All salads will be pre-tossed unless noted below

Garden Salad

Seasonal Mixed Greens with Julienne Carrots, Cucumbers, Cherry Tomatoes
(not pre-tossed)

Caesar Salad

Crisp Romaine, Croutons and Reggiano Parmagiano Cheese
Traditional Creamy Dressing

Spinach Salad

Baby Leaf Spinach, Sundried Tomatoes, Feta Cheese
Black Olive Vinaigrette

Wine & Cheese

Country Field Greens with Candied Nuts, Shaved Pears
Wisconsin Blue Cheese, Port Wine Vinaigrette

Tomato & Mozzarella

Organic Greens with Vine-Ripe Tomato, Fresh Mozzarella Cheese
Aged Balsamic Vinaigrette
(not pre-tossed)

Baby Wedge

Baby Iceberg Lettuce with Tomato, Smoked Bacon Bits, Toasted Pecans
Chopped Egg, Blue Cheese Dressing
(not pre-tossed)

~ Appetizer Displays ~

Baked Brie En Croute

Imported Brie Wrapped in Puff Pastry
Accompanied by Market Fresh Fruit Display
&

Housemade preserves and compotes
Assorted Cracker Crisps & Sliced French
Baguette

Small- \$125.00 (serves 25)

Large- \$225.00 (serves 50)

Market Fresh Fruit Display

Wildflower Honey Infused Vanilla Yogurt
\$4.50/person

Antipasto Platter

Assorted Cured Meats
Domestic and International Cheese
Selection
Grilled Mediterranean Vegetables
Whole Grain Mustard , Basil Pesto, Red
Pepper Aioli
\$6.00/person

The Country Market

Display of International & Domestic Cheese
Imported Cured Meats
Garnished with Market Fresh Fruit and
Gourmet Crackers
\$5.00/person

Vegetable Crudité

Assortment of Seasonal Garden Fresh
Vegetables
Creamy Herb Dip
\$4.00/person

Sliced Cold Smoked Scottish Salmon

Served with Capers, Red Onion, Egg Whites,
Egg Yolks, Parsley, Cream Cheese,
Sesame Pita Crisps
Small \$175.00 (serves 25)

From The Sea Display

Lemongrass and Ginger Steamed Jumbo Shrimp Cocktail
Smoked Ducktrap Bay Scallop Salad
Lemon and Chive Marinated Snow Crab Claws
Chilled King Crab Legs
Oyster Shooters with Chili, Lychee, Sake Slushy
Poached New Zealand Green Lip Mussels with Dark Beer, Garlic Oil
Ahi Tuna Tartare with Crisp Taro Root Chips
Smoked Fish Display with Horseradish-Fennel Salad
All Served in an Ice Bar
\$125/person

Chocolate Fountain

Strawberries, Marshmallows, Pound Cake, Vanilla Shortbread Cookies,
Brownies, Rice Krispy Treats
\$300.00(serves 50)

12

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February 2009

Hot Hors d' oeuvres

Items are Priced per Dozen
Two Dozen Minimum

- Miniature Corn Dogs with Smokey Brown Mustard Dipping Sauce \$30.00
- Warm Wild Mushroom Crostini with Red Pepper Goat Cheese & Truffle Oil \$30.00
- Mushroom Cap Stuffed with Spicy Bolognese, Shaved Aged Parmesan \$36.00
- Warm Gruyere and Caramelized Onion Tart with Thyme \$30.00
- Petite Lump Crab Cakes with Garlic-Chili Remoulade \$48.00
- Curried Lamb Sate with Cucumber-Yogurt Dip \$42.00
- Parmesan Artichokes Beignets with Creamy Herb Dipping Sauce \$36.00
- Vegetable Spring Roll with Sticky Sesame Shoyu Emulsion \$36.00
- King Crab Rangoon with Orange Chili Glaze \$42.00
- Mongolian Beef Saté with Peanut-Ginger Dipping Sauce \$36.00
- Tandoori Chicken Skewer with Roasted Red Pepper, Eggplant-Tahini Aioli \$36.00
- Bacon Wrapped Scallops with Piquillo Pepper Rouille \$48.00
- Wisconsin Cheddar and Beer Gougeres with Bratwurst \$30.00
- Buffalo Chicken Croquettes with Celery, Blue Cheese Dipping Sauce \$36.00
- Jerk Chicken Skewer with Mango Chutney \$36.00
- Coconut Fried Shrimp with Pineapple Ginger Coulis \$48.00
- Duck Potsticker with Port Wine-Shoyu Syrup \$42.00
- Lobster Spring Roll with Spicy Peach Dipping Sauce \$54.00
- Pan Seared Scallop with Ratatouille, Basil Pesto, Toasted Brioche \$51.00
- Broccoli and Cheddar Cheese Puffs \$36.00

13

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February 2009

Cold Hors d' oeuvres

Items are Priced per Dozen
Two Dozen Minimum

- Tuna Tartare with Wasabi Rouille, Goma Wakame, Crisp Wonton \$48.00
- Bruschetta with Rosemary White Bean Puree, Shrimp, Toasted Crostini \$45.00
- "Figs in a Blanket" Proscuitto Wrapped Figs with Whipped Goat Cheese, Banyuls Syrup \$42.00
- Chick Pea Asian Spoon with Feta and Roasted Garlic, Parsley Vinaigrette \$30.00
- Smoked Whitefish Waldorf Croustade with Toasted Walnut, Apple-Horseradish Salad \$42.00
- Bay Scallop Ceviche with Lime, Chili, Tomato in Crisp Phyllo Cup \$45.00
- Beef Tenderloin Medallion, Horseradish Cream, Toasted Baguette \$42.00
- Cold Smoked Scottish Salmon with Cucumber-Fennel Salad, Toasted Brioche \$42.00
- Organic Chicken Salad with Candied Pecans, Green Apple, Grapes, Celery Aioli \$45.00
- Chilled Gazpacho Shooter with Avocado-Grilled Corn Salsa \$30.00
- Lobster Salad Crepe with Celery Remoulade and White Truffle Essence \$54.00
- Brie Cheese with Pear, Lingonberry Preserve, Rye Crisp \$30.00
- Herb Crostini with Mustard Seed Salami, Tapenade, Goat Cheese, Roasted Pepper \$42.00
- Proscuitto Wrapped Sweet Melon with Fresh Mint \$30.00
- Baby Sea Salt Roasted Potatoes with Caviar, Crème Fraiche \$60.00
- Caprese Lollipop with Reduced Aged Balsamic \$42.00
- White Truffle Beef Tartare with Shaved Aged Parmesan \$45.00
- Shaved Serrano Ham with Cabrales Cheese, Caramelized Pineapple, Grilled Bread \$42.00
- Goat Cheese Tartlets with Oven Roasted Tomato, Pear, Black Oil \$42.00

14

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February 2009

Cocktails & Beverages

Host Bars	Cash Bars	
Call Brands- \$5.50	Call Brands- \$6.00	Champagne Punch- \$65.00/gallon
Premium Cocktails- \$6.00	Premium Cocktails- \$6.50	Non-Alcoholic Fruit Punch \$35.00/gallon
Prestige Cocktails- \$6.50	Prestige Cocktails- \$7.00	Domestic Draft Beer (1/2 barrel) \$300.00
Domestic Beer- \$4.00	Domestic Beer- \$4.50	Premium Domestic Draft Beer (1/2 barrel) \$350.00
Imported Beer- \$4.50	Imported Beer- \$5.00	Imported Draft Beer (1/2 barrel) \$395.00
Selected Wines- \$6.00	Selected Wines- \$6.50	
Selected Cordials- \$7.00	Selected Cordials- \$7.50	
Soft Drinks- \$2.50	Soft Drinks- \$3.00	
Mineral Waters- \$3.50	Mineral Waters- \$4.00	

~ Package Beverage Arrangements ~

Amount charged is based on guarantee or actual attendance if higher

Full Bar

Includes cocktails, house wines, domestic draft beer (Miller Lite MGD) & Pepsi brand soft drinks.

	Call	Premium	Prestige
1 st hour	\$13.00	\$14.00	\$15.00
2 nd hour	\$10.00	\$11.00	\$12.00
4-hour package	\$30.00	\$35.00	\$40.00
each additional hour	\$7.00	\$8.00	\$9.00

Soda/Beer/Wine

Includes house wines, domestic draft beer (miller lite, MGD) and Pepsi brand soft drinks.

Four-Hour Package \$25.00/person

Wine List

(price per bottle)

Champagne and Sparkling Wine

*Wycliff, Brut Sparkling Wine.....	\$24.00
Cristalino, Cava Brut.....	\$28.00
Nino Franco, "Rustico" Prosecco.....	\$38.00
Roederer Estate, Brut, Sparkling Wine.....	\$53.00

White/Blush Wines

Copper Ridge White Zinfandel.....	\$24.00
Polka Dot Riesling.....	\$30.00
Lingenfelder "Bird label" Riesling.....	\$37.00
*McWilliams Riesling.....	\$34.00
Stone's Throw Kil@wat Label Pinot Grigio.....	\$36.00
Robert Mondavi, Fume Blanc.....	\$39.00
Sauvignon republic, Sauvignon Blanc.....	\$37.00
White Haven, Sauvignon Blanc.....	\$30.00
Torrontes, Crios de Susana Balbo.....	\$29.00
Sonoma Cutrer Chardonnay.....	\$37.00
*Canto de Flora Chardonnay.....	\$24.00
*McWilliams Chardonnay.....	\$34.00

Red Wines

*Canto de Flora, Merlot.....	\$24.00
Tangley Oaks, Merlot.....	\$28.00
*McWilliam's Merlot.....	\$34.00
Sterling, Vintners Series Shiraz.....	\$32.00
Rosenblum, Zinfandel.....	\$36.00
Davinci, Chianti DOGC.....	\$34.00
*Canto de Flora, Cabernet Sauvignon.....	\$24.00
*McWilliam's Cabernet Sauvignon.....	\$34.00
Louis Martini Cabernet Sauvignon.....	\$32.00
Mcmurray Ranch Pinot Noir.....	\$30.00
BV Cellars Pinot Noir.....	\$28.00

***Note:** House wines are Canto de Flora available in chardonnay, merlot, cabernet sauvignon, Wycliff sparkling wine and the Mcwilliams is a second tier.